
LUNCH

- TOM KHA SOUP** ✓ **9**
Thai coconut soup
- NIÇOISE SALAD** **17**
with grilled line caught tuna, haricot verts, olives,
boiled egg, tomato and anchovies
- HUMMUS SANDWICH** ✓ **15**
with hummus, crispy chickpeas and roasted bell peppers

DINNER

- STARTER: BEET WELLINGTON** ✓ **17**
Beetroot and mushrooms in puff pastry with beetroot gravy
- CATCH: GRILLED TUNA STEAK** **27.5***
Line caught tuna with bok choy, baby corn,
sesame soy dressing and spiced rice
- SIGNATURE: RACK OF LAMB** **30***
with carrot, zucchini, turnip with sauce of rosemary,
thyme and honey
- SIGNATURE: CÔTE DE BOEUF (800GR)** **65***
with Hollandaise sauce. For 2 people.
Ask your server for availability. Allow 25 minutes of preparation time.

*For these dishes, a supplemental price applies when ordering a 3-course menu.

✓ = **VEGETARIAN** Vegan or an allergy? ask for the alternative!



LUNCH

until 4 p.m.

SANDWICHES

FARMER'S SANDWICH Grilled ham and cheese sandwich	10	EGGS FLORENTINE ✓ Two poached eggs on a toasted brioche with fresh spinach and Hollandaise sauce	13.5
DUTCH CROQUETTES Two Dutch croquettes on artisanal white bread with mustard mayonnaise	10	EGGS BENEDICT Two poached eggs on a toasted brioche with ham and Hollandaise sauce	16.5
TUNA SALAD SANDWICH Homemade tuna salad (MSC certified) on whole grain bread with capers, olives and gherkins	14	EGGS NORWEGIAN Two poached eggs on a toasted brioche with smoked wild salmon and Hollandaise sauce	17.5
THE CLUB SANDWICH with pulled chicken, bacon, tomato, pickle, egg salad, and mustard mayonnaise	17	STEAMED BUN PULLED JACKFRUIT ✓ with mango chutney, bean sprout cucumber salad, and snow peas	16

SALADS & HEALTHY FOOD (kind of...)

GREEN COUSCOUS SALAD ✓ with pearl couscous, vegetable salad, sun dried tomato dressing, arugula pesto, and flatbread	15
CHICKEN CAESAR SALAD with grilled chicken thigh, romaine lettuce, Parmesan cheese, anchovies, capers, boiled egg, and croutons	16.5
GAMBA CAESAR SALAD with prawns, romaine lettuce, Parmesan cheese, anchovies, capers, a boiled egg, and croutons	18.5
SOUP OF THE SEASON Check the flyer on the table or ask for the specials	

SIDES

BREAD with aioli and pesto verde	7.5
FRIES UIT ZUYD with mayonnaise	6
LOADED FRIES Frites uit Zuyd with Parmesan cheese and truffle mayonnaise	7

PAPA'S FAVORITES

FLATBREAD STEAK SANDWICH with Pecorino, roasted bell pepper, pesto, caramelized onion, and chimichurri mayonnaise	18
PAPA'S CLASSIC LUNCH Tuna salad on whole grain bread, Dutch croquette on white bread, and the seasonal soup	17
CALIFORNIA STYLE BURGER ✓ & FRIES (VEGAN) <small>From REDEFINE MEAT. This Burger is made from non-GMO, plant-based ingredients and is antibiotic and cholesterol free.</small> REDEFINE MEAT on a pink bun with tomato, marinated pointed cabbage, avocado mayonnaise, and Frites uit Zuyd	23.5
HEMINGWAY BURGER (225 GR) & FRIES with bacon, lettuce, pickles, tomato, coleslaw, fried onion rings, cocktail sauce, and Frites uit Zuyd. Burger according to Hemingway's traditional recipe	23.5
LUNCH SPECIALS Check the flyer on the table or ask for the specials	

BITES, PIES & SWEETS Check the drinks menu

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DINNER

from 5 p.m.

STARTERS

17

HOME-SMOKED WILD SALMON

Warm smoked salmon with truffle potatoes, arugula pesto and cucumber salad

BURRATA ✓

with multi-color tomatoes, cucumber lemongrass broth, and pine nut cookie

DUCK BREAST

with crispy cabbage, mango chutney, snow peas, and orange

BRESAOLA

Salted, dried beef with baby carrots, artichoke, radish, and lime

BLACK TIGER PRAWNS

Gambas in garlic oil with piri piri and bread

GAJI NAMUL EGGPLANT ✓

Korean steamed eggplant with cucumber salad and seaweed

STARTER SPECIAL

Check the flyer on the table or ask for the specials

MAINS

25*

CATCH OF THE SEASON

Check the flyer on the table or ask for the specials

CALIFORNIA STYLE BURGER & FRIES (VEGAN) ✓

From **REDEFINE MEAT**. This burger is made from non-GMO, plant-based ingredients and is antibiotic and cholesterol free.

REDEFINE MEAT on a pink bun with tomato, marinated pointed cabbage, avocado mayonnaise, grilled corn cob, and Frites uit Zuyd

HEMINGWAY BURGER (225 GR) & FRIES

with bacon, lettuce, pickles, tomato, coleslaw, fried onion rings, cocktail sauce, grilled corn cob and Frites uit Zuyd. Burger according to Hemingway's traditional recipe

OPEN RAVIOLI ✓

with pumpkin, sage, spinach, Pecorino cheese, and truffle foam

MISO WILD SALMON

marinated in miso with fukari, grilled little gem, and rice

RIB-EYE (275GR) & LOADED FRIES (+5)*

Premium Dutch Rib-Eye with chimichurri, Frites uit Zuyd, Parmesan cheese and truffle mayonnaise

OUR SIGNATURE MEAT

Check the flyer on the table or ask for the specials

*Some of our dishes have a price supplement

SIDES

BREAD with aioli and pesto verde

7.5

FRITES UIT ZUYD with mayonnaise

6

LOADED FRIES

Frites uit Zuyd with Parmesan cheese and truffle mayonnaise

7

VEGETABLE RATATOUILLE

Grilled veggies in a tomato herb sauce

6.5

MIXED SALAD

Green salad

5



3-COURSE MENU 47 P.P.

Compose your 3-course menu by choosing from our starters, mains, and desserts.

*Some of our dishes have a price supplement.



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DINNER



AFTER

DESSERTS

10*

LOCAL CHEESE PLATTER

4 cheeses from L'Amuse (Umuïden/Amsterdam) with fig compote and fruit bread

CARAMELIZED PINEAPPLE

Pineapple tartare, Malaga ice cream, and baba au rhum

FLAMED CHEESECAKE

New York baked cheesecake with American cookie ice cream

RED FRUIT TRIFLE

with mascarpone, vanilla, and almond

ÎLE FLOTTANTE

Meringue on crème anglaise, caramel, and pistachio

(+ 5)*

SPECIAL COFFEES

10

IRISH COFFEE

with whiskey, brown sugar, and whipped cream

SPANISH COFFEE

with Licor 43 and whipped cream

FRENCH COFFEE

with Grand Marnier and whipped cream

ITALIAN COFFEE

with Amaretto and whipped cream

CARIBBEAN COFFEE

with dark rum, brown sugar, and whipped cream

CAFFE CORRETTO

Espresso with a Molinari Sambuca shot

*Some of our dishes have a price supplement

